

La Motte

a culture of excellence

2019
CHARDONNAY



ORIGIN

Grapes for this wine originate from La Motte, Franschhoek. The vineyard lies 200 metres above sea-level, against a southern and south western slope.

VINTAGE

The 2018 winter was more favourable than that of the previous three years and dam levels recovered well. Budding was good, but wet, windy conditions during flowering were detrimental to bunch formation. Summer was relatively cool and harvesting was at the normal time, and later. Analyses were promising, with high acids and low pH. Bunch development was very uneven, though, and impeded harvesting timing. The harvest was one of the smallest since 2005.

VITICULTURE

The vineyard grows in sandy soil of a sandstone and granite origin — the oldest and largest block was planted in 1997. Yield is naturally low and in 2018 it was between 5 and 6 tons per hectare. In order to promote good acid and different fruit profiles grapes are harvested on different dates. Vineyard blocks are managed to maintain a perfect balance between leaf coverage and yield. Grapes are picked by hand.

VINICULTURE

All the bunches were whole-pressed and the clean juice was transferred to 300-litre French oak barrels where it was inoculated with yeast and fermented at between 17 and 20 degrees Celsius. Malolactic fermentation was also in the barrels. One third of the juice was fermented in stainless steel tanks, without malolactic fermentation. After fermentation the lees was stirred regularly over a period of 11 months. 25% of the French oak barrels, in

which the wine was matured for a total period of 12 months, were new. All the components were blended subsequent to maturation and in May 2020 6,500 cartons (6 x 750 ml) were bottled in the La Motte Cellar.

ANALYSES

Alcohol	13.4% Vol
Residual sugar	2,2 g/l
Total acid	6,0 g/l
pH	3,37

CELLARMASTER'S IMPRESSIONS

Straw colour. Slightly riper than other vintages. Fruity nectarine and citrus blossom on the nose, with hints of cashew and lees as the only evidence of wood maturation. A juicy and polished entry, medium full with lots of citrus and juicy peach on the palate. Lively length with good freshness for a wood-matured wine.

CONNOISSEUR'S CHOICE

The La Motte Chardonnay is a versatile food partner. A classic option with creamy cheese and egg dishes such as quiche and soufflé, it is also a beautiful partner to subtle spice and curries. With its creamy undertones and elegant character, it makes for a classic combination with seafood – from the luxurious choices of caviar, snails, crayfish and pâté to the simplicity of mussels.